

Diavola Pizzeria & Salumeria

ANTIPASTI



- House Cured Salami & Cheese 30.00
Daily Selection of House Cured Meats &
Local Vegetables w/ Imported & Local Cheeses
- Diavola Chop Salad 16.50
Chicory, Local Greens, Salami, Bacon, Butter Beans,
Oregano, Pepperoncini, Pecorino, Pickled Onions,
Gorgonzola & Red Wine Vinaigrette
- Oven Roasted Beets 17.50
Local Greens, House Croutons, Sunflower & Pumpkin Seeds,
Goat Feta, Pickled Red Onion, Herbs, Fennel, Mandarin,
Farro W/ Citrus Vinaigrette
- Mediterranean Octopus 22.00
Blood Orange, Fennel, Potato, Capers, Squid Ink Sofritto,
Romesco, Almond Crema, Lentils, Bread Crumbs & Lemon
- Local Radicchio & Chicory Salad 18.50
Guanciale, Pecorino, Fried Leeks & Potatoes,
Burnt Carrots & Buttermilk Bagna Caulda Dressing

SPECIALS



- Mussels & Fries 24.00
Gorgonzola, Black Garlic, Chorizo, Creme Fraiche & Verjus
- Seared Hokkaido Scallops Picatta 28.00
Capers, Meyer Lemon Kosho, Toscano Sausage,
Endive, Celery Root Puree, Almonds, Currants, Apples,
Spinach, Cauliflower & Bread Crumbs
- Fritto Misto 24.00
Calamari, Shrimp, Crispy Spring Onion, Sage,
Meyer Lemon & Lemon Aioli
- Grilled Lamb Skewers Abruzzese 22.00
Favas, Peas, Olives, Fingerling Potatoes, Capers,
Endive, Smoked Oyster Aioli & Lemon
- Hamachi & Bay Scallop Crudo 28.00
Pickled Turnips, Raspberry, Blackberry, Pea Shoots,
Kumquats, Favas & Pistachio Vinaigrette
- Beef Tartare & Roasted Bone Marrow 26.00
Crostini, Herb Salad & Porcini
- Dungeness Crab & Asparagus Salad 30.00
Mustard Greens, Endive, Snap Peas, Hollandaise Spuma,
Guanciale, Peas, English Cheddar & Orange Vinaigrette
- Saffron Arancini 18.50
Spicy Vodka Sauce, Mushrooms, Walnut Pesto
& Truffled Pecorino

PASTA



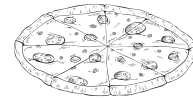
- Beef Short Rib Agnolotti 28.50
Meyer Lemon, Horseradish, Peas, Pea Shoot Pesto & Ricotta
- Egg & Spinach Tagliatelle 28.50
Lamb Ragu, Olives, Peas, Artichoke, Snap Peas, Pecorino Sardo
- Potato Gnocchi w/ Sausage Sugo 28.50
Speck, Confit Tomatoes, Spinach, Green Garlic & Ricotta
- Spaghettoni w/ Pork Cheek Ragu 26.50
Slow Braised Pork & Beef w/ Basil & Parmigiano
- Saffron Chittara w/ Crab & Uni 28.50
Garlic Noodles, Bread Crumbs & Lemon

CENA



- Chicken Under a Brick 34.00
Green Garlic Mashed Potatoes, Apple, Confit Tomato,
Peas, Grilled Asparagus, Fried Artichoke & Grilled Lemon
- Alaskan Halibut 38.00
Peas, Favas, Snap Peas, Speck, Olives, Herbs,
Capers, Herbs, Fried Fingerling Potatoes,
Kumquat Tartar Sauce & Pickled Turnips
- Grass-Fed 40 oz Ribeye for Two 105.00
Grilled Caesar Salad w/ Steak Fries
- Fried Veal Sweetbreads 28.00
Asparagus, Peas, Spinach, Apple, Celery Root Puree,
Currants, Castelvetrano Olives, Endive & Meyer Lemon
- Flat Iron Steak 40.00
Topped w/ Bone Marrow Sherry Vinaigrette,
Creme Fraiche & Balsamic Caviar, Roasted Kohlrabi,
Asparagus, Peas, Caramelized Scallions, Endive
& Local Green Salad w/ Miso Vinaigrette

PIZZA



- Pizza Primavera 25.00
Smoked Pancetta, Snap Peas, Green Garlic, Crescenza
& Parmigiano Cheese
- King Kamehameha 26.00
Roasted Pineapple, Pickled Jalepeños, Red Onion,
Smoked Ham, Canadian Bacon, Pepperoni & Bacon
- Tomato Pie alla Pisana 25.00
Tomato, Garlic, Oregano, Capers, Mozzarella Di Bufala,
Thin Onions, Parmigiano & Calabrian Chiles on a
Sesame Seed Crust
- Margherita 25.00
Mozzarella di Bufala, Basil & Tomato Sauce
- Dictator 25.00
Marinated Short Rib, Korean BBQ Sauce, Garlic,
Serrano Chiles, Green Onions, Kimchi & Kewpie
- Elmo 25.00
Prosciutto Cotto, Garlic Oil, Gorgonzola & Red Onions
- Sonja 25.00
Tomato, Mascarpone, Prosciutto & Arugula
- Salsiccia 25.00
House Sausage, Pecorino, Red & Green Onions
- Inferno 25.00
Roasted Red Peppers, Tomato, Basil, Provolone,
Mozzarella, Serrano, & Calabrian Chili Peppers
- Cha Cha Cha 25.00
House Smoked Pork Belly, Roasted Red Peppers,
Goat Cheese & Green Onion
- The Bee Sting 25.00
Fior di Latte, Basil, Serrano Peppers, Ricotta, Pepperoni,
Salami, Honey, House Ranch & Tomato Sauce
- La Cipollina 25.00
Mozzarella, Provolone, Red Onion, Green Onion, Pickled
Pepperoncini & Garlic

Add To Any Pizza

- House Sausage / Prosciutto / House Salami 5
Mozzarella di Bufala / Anchovies 4 / Farm Egg 3
Gluten Free Crust 5 / Dairy Free Cheese 3 / House Ranch 2

Our Produce,
Meat, Pork, Poultry & Fish
Comes From Local Farms, Ranches & Fisheries
Guided by Principles of Sustainability.

Credit card transactions will be subject
to a processing service fee of 3%

Groups of 8 or more are subject
to a 20% service charge
Cake/Dessert Fee. \$4.50 Per Person

Diavola Drinks

\$15.00

Mandarino Spritz

Mandarino Liqueur, Prosecco, Citrus
& Soda Water

Raw Ginger Mule

Vodka, Raw Ginger Syrup, Ginger Beer,
Bitters, Citrus

G.G.C. Negroni

City of London Gin, Campari & Sweet Vermouth

Aperol Spritz

Aperol, Prosecco, Sparkling Water,
& Citrus

G.G.C. Margarita

Arette Blanco, Agave, Cointreau, Lime

G.G.C. Manhattan

Sagamore Rye, Four Roses Bourbon,
Carpano Antica Vermouth & Bitters

Beer / Drinks

TAP

Peroni Azzuro Rome, Italy	7.50
Henhouse Brewing Co. IPA Santa Rosa, CA	8.00
Moonlight Brewing Co. "Death & Taxes" Black Lager Santa Rosa, CA	8.00
Ghost Town Brewing Co. "Gaunt" West Coast Pilsner Oakland, CA	7.50

BOTTLE / CAN

Coors Light	4.25
Sapporo	5.50
Mauui Bikini Blonde Lager	5.50
Donna's Pickle Beer	6.50
Non- Alcoholic	
Athletic Brewing N/A Ale	5.00
Peroni	5.00
HARD CIDER	
Humbolt Cider Co. (16 oz)	8.00

SOFT DRINKS

Bottle Coke	5.50
Diet Coke	4.00
Sprite	4.00
Iced Tea	5.00
Boylan's Root Beer	4.00
Sparkling Water 750ml	6.00
Pellegrino Aranciata	5.00
Pellegrino Limonata	5.00
Pellegrino Aranciata Rosso	5.00

i dolci 12.00

Carrot Cake
Mascarpone Icing, Pistachio Anglaise, Streusel

Cannoli
Ricotta & Mascarpone w/ Dark Chocolate, Pistachios & Citrus Marmalade

Tiramisu
Cocoa Powder & Shaved Dark Chocolate

Ricotta Cheesecake
Pomegranate, Persimmon & Toasted Pecans
Almond Biscotti Crust

Panna Cotta (GF)
Apple, Pistachio & Pomegranate Molasses

Sacher Torte (GF)
Chocolate Ganache, Apricot Preserve, Crème Anglaise
& Caramel Sauce, Lace Cookie (Not GF)

Affogato
Double Espresso Poured Over Vanilla Soft Serve w/ Biscotti

Cherry & Almond Galette
Straus Vanilla Soft Serve

Straus Organic Soft Serve - Vanilla, Chocolate or Swirl

Small Cup: \$6.00 or Small Cone: \$7.00

Secret Menu

Spaghettini w/ ½ & ½ 26.00
Slow Braised Pork, Beef Cheek & Tripe
w/ Basil & Parmigiano

Beef Tripe alla Fiorentina 18.50
Basil, Crostini, Parmigiano & Fried Egg

Fried Veal Sweetbreads 12.00
Crispy Fried w/ Lemon

Pizza Don Franco 24.00
Tomato, Garlic, Oregano, Olives, Capers,
Anchovies, Mozzarella di Bufala, Salami
& Calabrian Chiles

Wood Fired Oysters 18.00
Pea Shoot Pesto, Chili Threads, Panko
& Parmigiano
N'duja Butter, Panko & Chives